

Agricultural Department.

O. M. TINKHAM, Editor.

All communications for this department should be sent to the editor, Mr. O. M. TINKHAM, N. Pomfret, Vt. Please write on one side of the paper only, and give name or initials as you wish published, but give your full name and address, post office, county and state.

Report OF BUTTER EXHIBIT AT DAIRYMEN'S MEETING AT ST. JOHNSBURY.

This exhibit numbering over 80 samples was by far the largest ever made in the state, and with one exception, the largest in New England. The samples were divided of all names and marks, the names of makers taken off on a list, and given the same number as was placed on the butter. The descriptions which accompanied were marked the same, and filed away by the secretary, (there were several descriptions which had no name given, and it could not be ascertained where it came from.) Not till all this was done, was the judge in the exhibition room, and when he came and began his testing, all had to be a guide was the butter in its various styles, each on a slip of paper on which was the number.

Each sample was bored and tested from the middle to get the true flavor and quality. No person was present with the judge while the examination was in progress except the secretary who took down the numbers and remarks of the judge as the exhibits were passed upon. Many of the descriptions were not full, but did very well, on that score.

The directions given were, to mark No. 1, all such as he would put on his counter as ranking with Iowa creamery, and retailing at about 40 cents per pound. Any poorer was to rank No. 2, 3, etc., and any which was found better it was to be classed "Fancy." One sample only was as good as such—No. 30, made by Geo. B. Williams, Esq., of Walpole, N. H. Remarks by Judge: Pretty high color, but right shade, best sample struck yet, lightly salted, comes nearest the butter sold as fancy at 75 cents to \$1.00 a pound. I could sell that to a customer of mine for 70 cents.

Description by maker: cows, full blood Jerseys, feed, hay cut before blossoming, twice a day, rowen once, 2 quarts yellow corn meal twice a day, set in cool air 24 hours, cream stands till slightly soured, Ballard's oscillating churn. When cream is just "breaking" 2 quarts of brine half as strong as will dissolve in added to 30 pounds of butter, in a churned till gathered, when it is drawn off, brine and buttermilk worked out, salted with one-half ounce Higgins' salt, stands 24 hours then put in prints, uncolored.

(I may say here that since the close of the exhibition I have received a letter saying the writer understood Mr. Harris, (the expert), was a member of the firm to which Mr. Williams sent his butter, and that he probably knew the sample. Mr. Harris is not connected with that firm and never has connected with Mr. W.'s butter, nor did he know that or any other sample on exhibition. Besides this Mr. W.'s butter was not in the shape in which it is marketed.)

Of the 80 samples, about 60 were marked No. 1, 16 No. 2, 3 and 1 No. 4.

No. 1 was very poor, poor in grain, poor in flavor, rancid—did not worth 10 cents per pound. There was neither name nor description with it. It was in a box done up in a dirty brown cloth looking like a dish cloth, and the same lack of care and neatness shown in the exhibit doubtless prevailed through all the method of manufacture.

No. 2 was very fair butter, not more than 2 to 4 cents per pound off from No. 1.

No. 3 still poorer, 10 cents off from No. 1.

Some of No. 2 was put down on account of lack of color. Would prefer colored to a right shade to have it too white.

No. 4 lot.

No. 4. "Good color, good grain, slightly salted, off flavor." Description: cows, grade Jerseys, feed, hay in morning, ensilage noon and night, 4 quarts shorts, 1 quart corn meal, Colley creamer, set 24 hours, cream heated to 90 degrees and added to that in cream can, churned slightly sour, Wells' Richardson's coloring, washed, 1 ounce Higgins' salt worked after washing.

No. 6. Remarks: "A little bit better, just enough to take out of No. 1." Cows, grade Jerseys, feed, corn and cob and barley meal, Colley creamer, 24 hours at temperature of 40 to 50 degrees, churned sweet, washed in two waters, salt 3/4 ounce and worked on ladle work.

No. 7. "Off in flavor." Description: cows, grade Jerseys, light feed, hay in morning, water, and feed, half bushel, ensilage mixed with one quart corn meal, 3 quarts of half corn and cob meal, half shorts. Feed of hay at 4 p. m., water, and at 6 p. m., same feed of ensilage and meal as in morning. Milk set in creamer, milk drawn from cream can at 12 hours, ripened or slightly soured, churned at 65 degrees, washed in water of same temperature, salted 1 1/2 ounces Higgins' salt to the pound, colored with Wells' Richardson's coloring, churned, washed and salted down entirely by Eureka churn.

No. 9. All right but not high color enough, should have been colored.

No. 14. Good, but lacking in color. Cows, grade Durhams, feed, night and morning as much good hay as will eat and one quart each of corn and cob and cotton seed meal, noon as much corn fodder and 2 quarts corn and cob meal. Milk set in six-quart pans, dairy kept at 62°.

No. 27. "A little light in color, and too much and too coarse salt, 'grits' in the teeth." Cows, grade Jersey, feed, hay and roots, salted 1 1/2 ounce to the pound, use London's and Higgins' salt.

No. 32. "Poor grain, not solid, sweet, lacks flavor." Cows, common grade, feed nothing but hay, and one feed of cornmeal every other day. Milk set in sap buckets in summer in tank of running water, skims when scum, churn once a week, when butter comes about size of a kernel of corn, pour in a pail full of ice water, and wash till water is comparatively clear, use Thatcher's color, salts one ounce to the pound.

No. 19. Salted well enough, poor flavor, almost bitter. Cows all high grade Durhams, feed good hay, 1 quart each of corn and bran night and morning and one peck of potatoes to each cow per day. Milk set in Colley cans, kept covered in a cool room in winter and submerged in summer.

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In the 80 descriptions we find 11 feeding ensilage. Of these 8 were classed in No. 2, 2 in No. 1, and one I am unable to say where it was classed. So far as can be observed washing or not washing exerted no perceptible force on classing, or the make of salt, or the coloring matter used, some samples ranking as especially fine gave in their descriptions, "hay early cut," some feed "bright corn stalks, cut and wet with hot water," some, hay which was heavily colored, which last was mentioned for its excellent flavor. While cotton seed meal appeared in several samples, it also did in No. 1, and other lots of No. 2, had largely of shorts and one of roots.

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Mr. Curtis is of the opinion that the private dairy well managed, turns out the superior product, and to it we must look for future improvement. The acid craze in cheese has run its course, and is beginning to have a tendency toward sweet cream cheese. He has great hope of the ultimate perfection of the centrifuge, which promises economy and convenience, but thinks we ought to reach and educate the operator in the private dairy, which turns out and bids fair to continue to turn out the greater proportion of our dairy products. The product was made in a dairy between three and four times larger than that of the factory, and nearly seven times its value.

Onions.—In his latest bulletin, Dr. Sturtevant gives the following experiment: "The soil was thoroughly pulverized over a small area, and covered with an adjoining plot of equal size, the ground was packed as hard as possible by repeatedly pounding it with a heavy maul. The soil was then covered with a layer of half an inch, and on June 3, three rows on each plot were planted with seed of the large red Wethersfield onion. Late planting was disadvantageous to the yield but the three rows on the compacted soil yielded nine pounds seven ounces of merchantable bulbs, while the three rows on the pulverized soil yielded but three pounds three ounces. The percentage of vegetation in the two plots was not noticeably different although the vegetation was prompter on the compacted soil.

Milk for Hens.—Fanny Field thus expresses herself as to the food value of milk for hens: "Quite agree with the correspondent of the American Poultry Yards that there is no food on earth so good for fowls and chicks as milk in some form. For very young chicks we make the clabbered milk into 'Dutch cheese,' and feed the whey to mix feed for other fowls and chicks. From the time they are a week old till sent to market for broilers, our early chicks have all the milk, sweet or sour, or buttermilk, that they can drink. If the home supply of milk fails short of the demand, we buy skinned milk at two cents a quart, and consider it cheap. For laying hens in winter there is nothing better than a liberal supply of milk. A pan of warm milk, with a dash of pepper in it, every morning, will be more effective in inducing hens to lay in cold weather than all the egg food in creation. For fattening fowls we find that boiled vegetables, mixed with milk and barley or corn meal, put on flesh at a astonishing rate. Don't be afraid to give milk to young chickens. From the time their first feed up to within the last day of the old fowl's life, milk may be safely and profitably given."

HOUSEHOLD DEPARTMENT.

No. 61. Poor flavor. Cows, grade Jersey, fed hay once and ensilage twice a day, and 2 quarts meal, (1-3 corn, 2-3 shorts) per day, milk set in small pans, skinned, when turned, churn twice a week, butter washed, salted 1 ounce to the pound, and worked three hours after churning.

No. 60. Attractive form, a foreign flavor suggestive of oysters. Cows, grade Jersey, feed, half bushel ensilage, 2 quarts meal, 2 quarts shorts and straw night and morning with feed of hay at noon. Set in Wooster's creamery, skinned in 12 hours, cream allowed to ripen, colored with Thatcher's, salted 1-2 ounce Ashton, put in print.

No. 62. "Same flavor as No. 60." Cows, grade Jersey, feed, ensilage and corn, stover with pint of cotton seed meal, quart of corn and cob and oat meal per day. Colley creamer, stoddard churn, Wells' Richardson's color, Higgins' salt 1-2 ounce to the pound.

No. 63. "Trace of some flavor, something I am not used to." Cows, grade Jersey, feed, ensilage twice and hay once a day, 4 quarts meal per day—half bran, 1-4 each corn and cotton seed meal, Colley creamer, Davis churn, Thatcher's color, washed, 3-4 ounce Higgins' salt, work two hours after setting.

No. 65. Well made, good color, poor flavor, grade Jerseys, hay and 3 quarts equal parts corn meal and shorts morning and night, hay or straw at noon, small pans, cream sour, churn 64°, Thatcher's oil color, 3-4 ounce salt.

No. 69. Orange color, too high, No. 1, but colored too much, no peculiarity in the make.

No. 67. Ornamental style, made too long, lost flavor.

No. 39. Strong on outside, lightly salted, think paraffin paper in which it was wrapped has injured it. Cows not stated, feed, rye ensilage in morning, corn ensilage at night with steamed stalks for noon, 3 quarts each corn and cob meal and wheat bran. Milk set in Colley, butter washed in weak brine, salted 1 1/2 ounce to the pound, worked again after standing for hours.

In the 80 descriptions we find 11 feeding ensilage. Of these 8 were classed in No. 2, 2 in No. 1, and one I am unable to say where it was classed. So far as can be observed washing or not washing exerted no perceptible force on classing, or the make of salt, or the coloring matter used, some samples ranking as especially fine gave in their descriptions, "hay early cut," some feed "bright corn stalks, cut and wet with hot water," some, hay which was heavily colored, which last was mentioned for its excellent flavor. While cotton seed meal appeared in several samples, it also did in No. 1, and other lots of No. 2, had largely of shorts and one of roots.

I much regret that some one took away one sheet of my notes so I am not able to give as full a report as I would wish, and some samples were misplaced in the exhibit by persons handling. Some sent no descriptions, and some gave no names. But enough has, we think, been shown to demonstrate that the food of the cows exerts an unmistakable influence on the quality of her butter product. It is intended that this report shall reach every exhibitor and those receiving it without making numbers will know their butter was in class 1. Others will have their number marked.

Should there be another exhibit next year and we are there, we shall try to secure fuller statistics, to make the exhibit and its lessons, as full as possible and spread them as broadly as possible before the dairymen of New England.

O. M. TINKHAM, Sec.
North Pomfret, March 1, 18